



Dynamic Cooking Systems, Inc.

RG

PART LIST / SERVICE MANUAL

**PROFESSIONAL
48", 36", 30" ALL-GAS RANGE,
48" AND 36" GAS COOKTOP MODELS**



Retain this manual for future reference.

As product improvement is an ongoing process at DCS, we reserve the right to change specifications or design without notice.

Litho in USA
P/N 10582 REV 2 6/98

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Direct Parts/Customer Service (888) 281-5698



INTRODUCTION

DCS SERVICE MANUAL

This service manual covers Models DCS-(RG) (C) - (30) (36) (48) - (4) (6)-(GD) (GL) (GG)

The DCS Professional Series of Gas Ranges was designed to provide features tailored to a customer with high expectations. This Service Guide was created with the goal of minimizing customer inconvenience and having any necessary repairs done quickly and correctly. If, in the course of using this manual, you should have any difficulty, or you feel that some important item has been omitted, please let us know with a phone call or Fax.

This manual was created for use by a qualified technician, authorized by the DCS Service Department.

To identify the Model and Serial #, locate and read the appliance rating plate. The rating plate is located on the rear left side of the interior top burner box (remove the top burner grates and bowls), or on the right side of the burner box on some six burner models. In general, our Model numbering logic is as follows:

1 2 3 4
i.e. **DCS-RG-484GG**

1) (RG) denotes a Range with gas ovens and an integral gas cooktop, (C) denotes a gas cooktop.

2) (8) [47 7/8], (36) [35 7/8], or (30) indicates unit nominal width (in inches)

3) (4), or (6) indicates # of open top burners

4) (GG) indicates a Griddle and Char-Rock Grill, (GD) indicates a thermostatically controlled Griddle section, or (GL) indicates a Char-Rock Grill section

Before servicing the range, it is first important to accurately define the exact details of the complaint and then assess the cause of the defect. Complete Installation Instructions are included with each appli-

ance and should be consulted to check for proper installation practices. Charges related to Installation are not covered under warranty. Common for a product this large and heavy is damage due to reckless handling by trucking firms, or Installation personnel moving the product into position.

What follows is an overview of DCS warranty provision. Review the warranty policy to determine what is covered under the warranty repair provisions and what will not be covered. Before beginning any work, the proposed service should either be authorized by DCS, or, in the event the work is not covered under warranty, the customer be informed of their responsibility for the repair charges.

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WARRANTY

This warranty covers the following cooktops and ranges. DCS RG 484 GG, DCS RG 486 GL, DCS RG 486 GD, DCS RG 364 GD, DCS RG 366, DCS RG 364 GL, DCS RG 304, DCS C 486 GL, DCS C 486 GD, DCS C 484 GG, DCS C 364 GD, DCS C 366, DCS C 364 GL.

LENGTH OF WARRANTY

One (1) Year Full - Covers the entire product

Five (5) Years Limited - Surface burners, Griddle burners, Grill burner, Oven burner

Ten (10) Years Limited - Porcelain oven, Porcelain inner door panels

DCS WILL PAY FOR:

All repair labor and replacement parts, for parts found to be defective, within the warranty period due to materials or workmanship. Service must be provided by Authorized Factory Agent during normal working hours.

DCS WILL NOT PAY FOR:

Installation or start-up

Normal adjustment to burners, gas regulators, etc.

Cleaning of igniters and/or general maintenance

Shipping damage

Service by an unauthorized agency. Damage or repairs due to service by an unauthorized agency or the use of unauthorized parts

Overtime, weekends, holiday labor rates

Discoloration of the griddle plate

Improper installation, such as: no regulator, improper hook-up, etc.

Chipping of porcelain enamel grates

Service visits to:

- Teach you how to use the appliance.
- Correct the installation (You are responsible for providing electrical wiring, gas installation and other connecting facilities.)
- Reset circuit breakers or replace home fuses.
- Damage caused from accident, abuse, alteration, misuse, incorrect installation or installation not in accordance with local codes.
- Repairs due to other than normal household use.
- Units installed in non-residential applications such as: day care centers, bed and breakfast centers, churches, nursing homes, restaurants, hotels, schools, etc.

This warranty applies to appliances used in residential applications; it does not cover their use in commercial situations. This warranty is for products purchased and retained in the 50 states of the USA, the District of Columbia and Canada. This warranty applies even if you should move during the warranty period.

Should the appliance be sold by the original purchaser during the warranty period, the new owner continues to be protected until the expiration date of the original purchaser's warranty period. This warranty gives you specific legal rights. You may also have other rights which vary from state to state.

HOW TO OBTAIN SERVICE

For warranty service, contact your local DCS authorized service agency. Provide him with the Model #, Serial #, gas type and date of installation, and a brief description of the problem. If you need assistance in locating the authorized service agency in your area, contact your local dealer. He will have a listing of authorized DCS service agents in your area. We want you to remain a satisfied customer. If a problem does come up that cannot be resolved to your satisfaction, please let us know. Write Dynamic Cooking Systems Inc., Customer Service Department, 5800 Skylab Road, Huntington Beach CA 92647. Or call (714) 372-7000 or fax us at (714) 372-7001.

INTRODUCTION

GENERAL INSTRUCTIONS:

STEP ONE: ISOLATING THE PROBLEM

NOTE: Before addressing any specific problem the unit may have, it is advisable to help isolate the nature of the problem by running a general check of the 1) Gas Supply and 2) Electrical Supply. The following procedure will narrow the possibilities and help direct you to the source of the problem. A detailed Troubleshooting section with specific symptoms and likely corrective courses of action follows each sub-assembly Partlist section.

CHECK GAS SUPPLY

First, check to see if the gas has been turned on

Next, gain access to the regulator by removing the grates over the cooktop burners on the far left hand side of the cooktop. Beneath the grates, towards the rear of the burner box, the regulator is located between the manifold and rear incoming gas line. Check the top of the regulator to see that it is set up for the type of gas supplied to the unit. The cap on top of the regulator indicates whether the unit is set up for NATURAL or L.P. gas.

When the gas supply is on, check the gas pressure with a manometer. The front main open top burner orifice is the most convenient place to check gas pressure. To access the main burner orifice, remove the four (4) screws that hold the burner hanger down and A) move aside the burner assembly or B) disconnect the igniter wires and remove the entire burner / hanger assembly. Hook up a flexible line to the main burner orifice, turn that burner on.. the pressure should read 5.0" W.C. for Natural Gas, and 10.0" W.C. for L.P. Gas. Turn on other burners and check for an excessive drop in pressure. A large drop in pressure indicates a gas supply problem related to installation, not covered by service warranty.

CHECK ELECTRICAL SUPPLY

First, check to see if the electricity has been turned on. Next, check power to the cord in the back of the range and at the wall receptacle. If power is OK there, the next area to check will be at the service disconnect located behind the valve panel. The Valve Panel can be removed by removing the five (5) screws that hold it in place. Two (2) screws are located at each end of the panel, while one (1) screw (painted Red) behind a Burner Control knob must also be removed before the valve panel can be removed. Once the Valve Panel has been removed, unplug and check for power to the female side of the plug. Between 110 & 120 volts should be present, if not, there is a problem with the cord.

Check for power at the Terminal Blocks, (Black = Live, White = Neutral)

ORIFICE or PIN SIZE References:

Gas Type	Incoming Pressure to Regulator	Pressure Regulator Supplies
NATURAL	7.0" to 9.0" W.C.	5.0" W.C.
L.P.	11" to 14.0" W.C.	10.0" W.C.

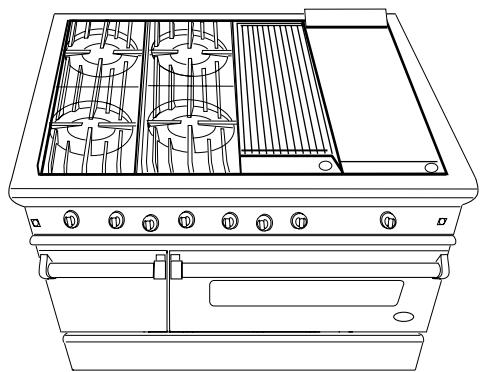
Size	Orifice Size Nat. (DMS)	Pin Size IP (DMS)	Orifice LP (DMS)
Open Top	51	57	50
Center Simmer	78	87	80
Grill	48	55	55
Griddle	48	55	55
Infra Red Broiler	47	55	55
Small Oven	48	55	55
Large Oven	38	52	52

*NOTE: Ensure the Air Shutter is installed when converting an I/R Broiler to L.P.. See Gas Hookup Section, Range Installation Manual.

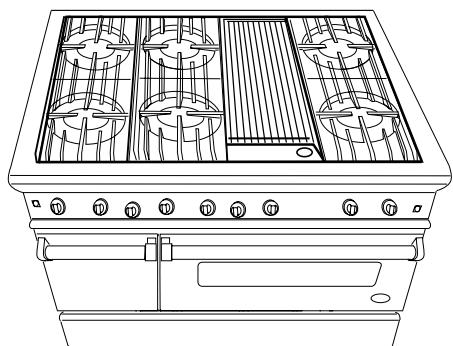
RG MODEL IDENTIFICATION

48" GAS RANGE MODEL IDENTIFICATION:

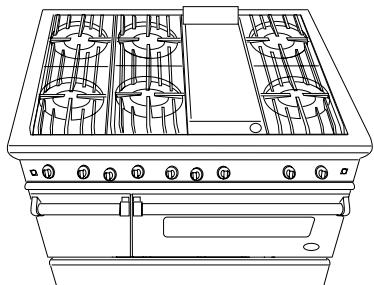
MODEL DCS-RG-484 GG



MODEL DCS-RG-486 GL

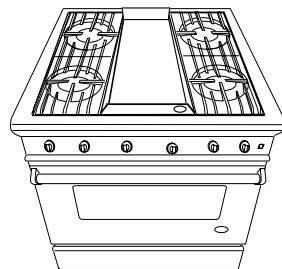


MODEL DCS-RG-486 GD

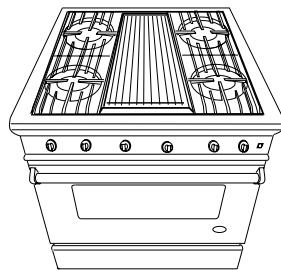


36" GAS RANGE MODEL IDENTIFICATION:

MODEL DCS-RG-364 GD



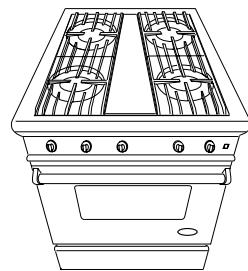
MODEL DCS-RG-364 GL



MODEL DCS-RG-366



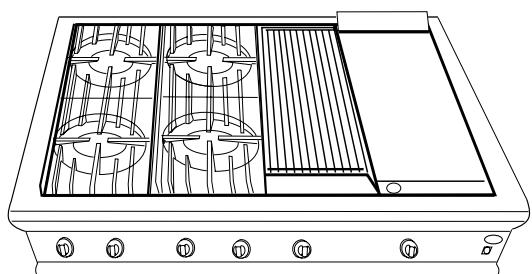
MODEL DCS-RG-304



COOKTOP MODEL IDENTIFICATION

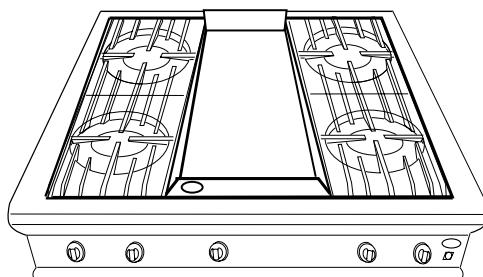
48" GAS COOKTOP MODEL IDENTIFICATION:

MODEL DCS-C-484 GG

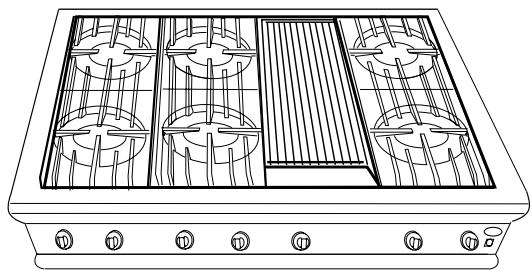


36" GAS COOKTOP MODEL IDENTIFICATION:

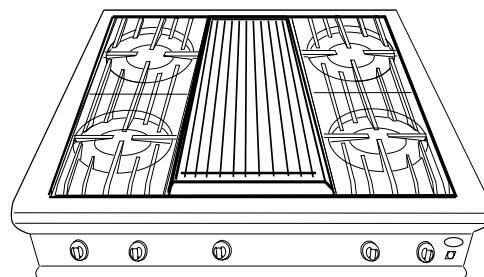
MODEL DCS-C-364 GD



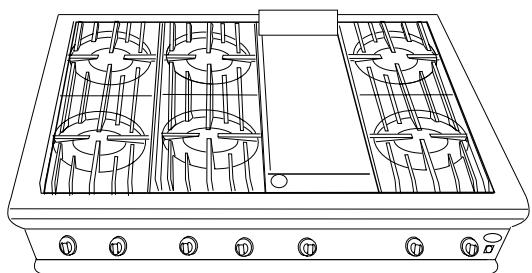
MODEL DCS-C-486 GL



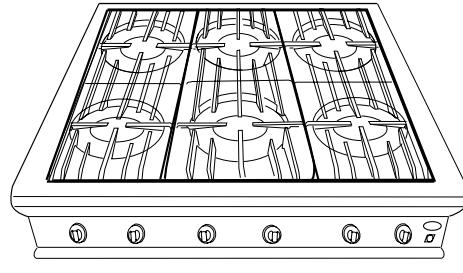
MODEL DCS-C-364 GL



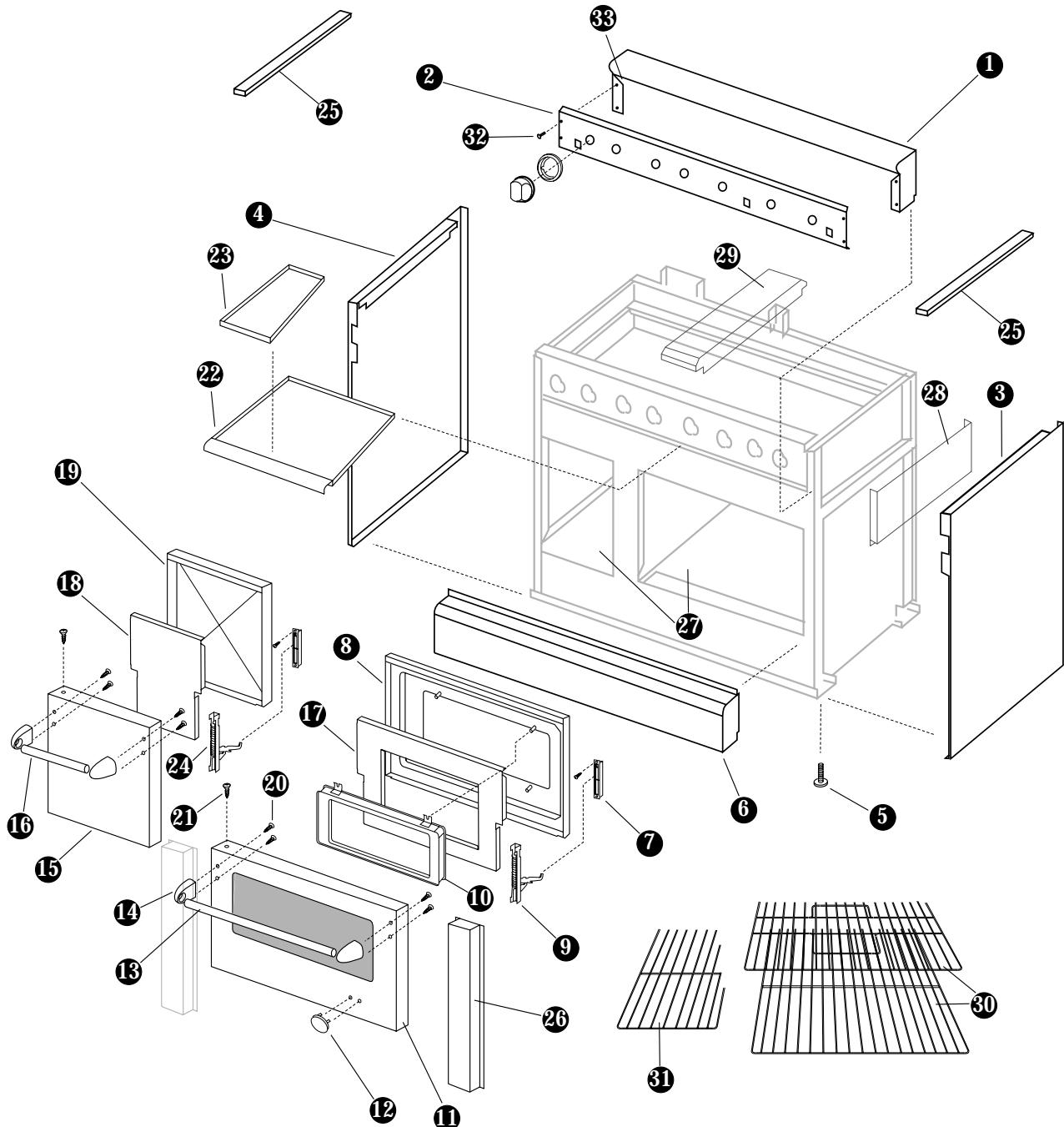
MODEL DCS-C-486 GD



MODEL DCS-C-366



BODY PARTS ASSEMBLY



582fig02.eps

27" Oven Door Assembly
90184-02

12" Oven Door Assembly
90184-01

RG 304 Oven Door Assembly 90184-03

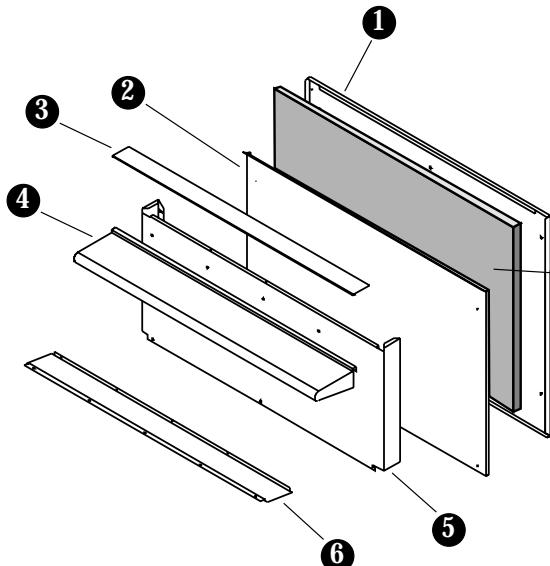
BODY PARTS ASSEMBLY

PARTS LIST:

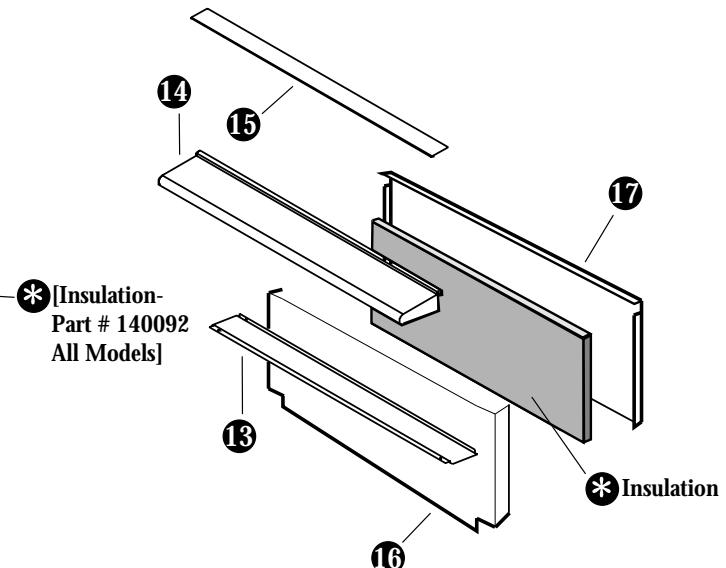
<u>ITEM #</u>	<u>PART #</u>	<u>DESCRIPTION</u>
1	90104-01 90104-02 90104-03	RG 48 LANDING LEDGE RG 36 LANDING LEDGE RG 304 LANDING LEDGE
2	90100-PA 90100-01 90100-02-PA 90102-PA 90102-01-PA 90102-02-PA 90099-PA 90101-PA 90101-01-PA 90101-02-PA 90103-PA 90103-01-PA 90347 90347-01 90103-02-PA 90090-01 90217-01	RG 484GG VALVE PANEL RG 486GD VALVE PANEL RG 486GL VALVE PANEL RG 366 VALVE PANEL RG 364GD VALVE PANEL RG 364GL VALVE PANEL RG 304 VALVE PANEL C 484GG VALVE PANEL C 486GD VALVE PANEL C 486GL VALVE PANEL C 364GL VALVE PANEL C 364GD VALVE PANEL C 366 VALVE PANEL RGA 304 (SS) VALVE PANEL RGA 304 (WHITE) VALVE PANEL C 366 VALVE PANEL RG 48 RIGHT BODY PANEL RG 36 RIGHT BODY PANEL
3	90114-01 90090-02 90217-02 90114-02	RG 304 RIGHT BODY PANEL RG 48 LEFT BODY PANEL RG 36 LEFT BODY PANEL RG 304 LEFT BODY PANEL
4	18052-02	LEVELING LEG
5	90164	RG 48 KICK PANEL ASSEMBLY
6	90219	RG 36 KICK PANEL ASSEMBLY
7	90228	RG 304 KICK PANEL ASSEMBLY
8	150034-3	HINGE RECEPTACLE
9	90196-PC	27" DOOR INSIDE LINER (RG 48/36) (RG 304) DOOR INSIDE LINER
10	90200-PC	27" OVEN DOOR HINGE (RG 48/36) (RG 304) OVEN DOOR HINGE
11	15097	WINDOW PACK
11A	14131 90106 90094-02 90184-02(27"), 90184-01(12")	27" OVEN OUTSIDE DOOR PANEL (RG 48/36) (RG 304) OVEN OUTSIDE DOOR PANEL OVEN DOOR ASSEMBLY
12	90184-03	RG 304 DOOR ASSEMBLY
13	17001 17001-03	DCS LOGO -SM. (COOKTOPS) DCS LOGO -LG. (RANGES)
14	90187-02	27" OVEN DOOR HANDLE (RG 48/36)
15	90187-03	(RG 304) OVEN DOOR HANDLE
16	18164	DOOR HANDLE ENDCAP
17	90112	12" DOOR OUTSIDE PANEL
18	90187-01	12" DOOR HANDLE
19	90107	27" DOOR INSULATION RETAINER (RG 48/36)
20	90097	(RG 304) DOOR INSULATION RETAINER
21	90113	12" DOOR INSULATION RETAINER
22	90111-PC	12" DOOR INSIDE PANEL
22A	15001-34 15001-09 90068-01-L/H, 90068-02-R/H 90212-36", 90234-30"	BOLT - DOOR HANDLE
23	90202-02-L/H, 90202-01-R/H 90213-36", 90208-30"	SCREW - DOOR TOP
24	30313-3	DRIP PAN - 48"
25	150034-2 90054-01 (R), 90054-02 (L)	DRIP PAN HANDLE - 48"
26	90053-02 (R), 90053-01 (L)	DRIP PAN HANDLE
27	90259-01(R), 90259-02(L)	DRIP PAN LINER (UNDER GRILL / GRIDDLE ONLY)
28	90196-01-PC 90196-02-PC 90273-PC 90055-01(R), 90055-02(L)	12" OVEN DOOR HINGE
29	90050-01(L), 90050-02(R)	COOKTOP 48 SIDE TRIM
30	90163 19003-1(BAKE), 19003-3(BROIL)	COOKTOP 36 SIDE TRIM
31	19044-01(BAKE), 19044-02(BROIL) 19003-02	RG 366 FRONT PANEL
		27" OVEN BOTTOM
		12" OVEN BOTTOM
		RG 304 OVEN BOTTOM
		C 48", 366 only SIDE INSULATION RETAINER
		C 364 SIDE INSULATION RETAINER
		RG / RGA CENTER SPACER- GRATE
		27" OVEN RACK
		RG / RGA 304 OVEN RACK
		12" OVEN RACK

BACK GUARDS ASSEMBLY

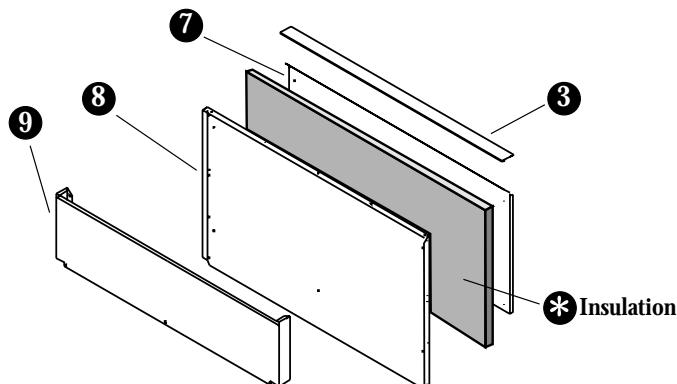
RANGE HIGH SHELF BACKGUARD



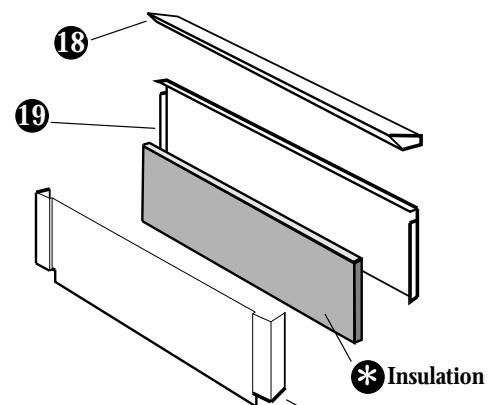
COOKTOP HIGH SHELF BACKGUARD



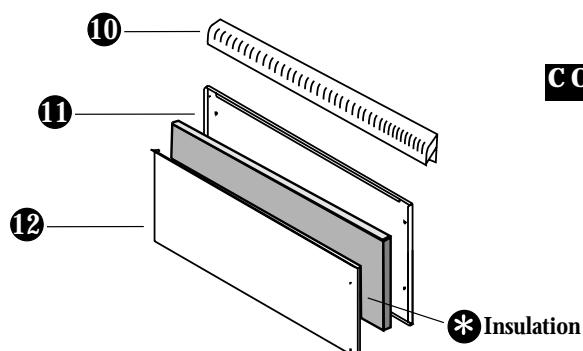
RANGE LOW BACK BACKGUARD



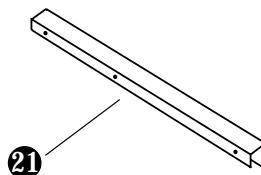
COOKTOP LOW BACK BACKGUARD



RANGE ISLAND TRIM BACKGUARD



COOKTOP ISLAND TRIM BACKGUARD



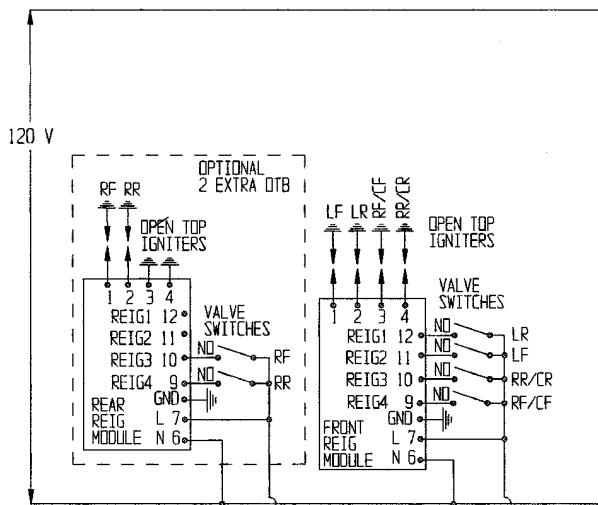
BACK GUARDS ASSEMBLY

PARTS LIST:

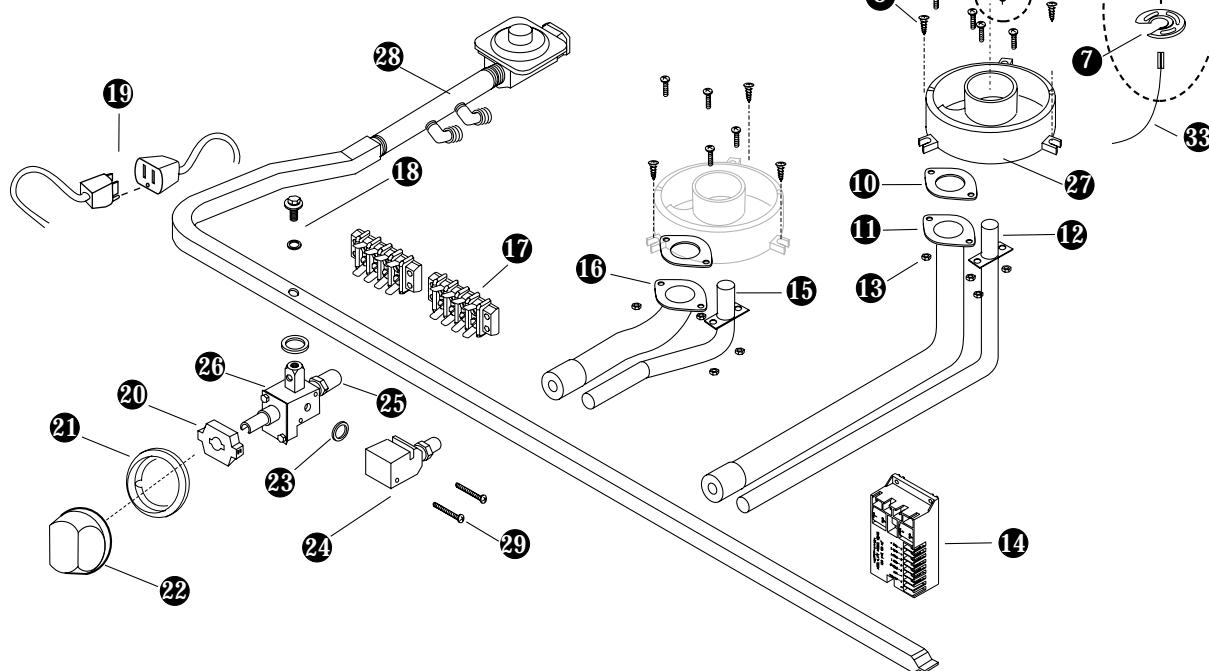
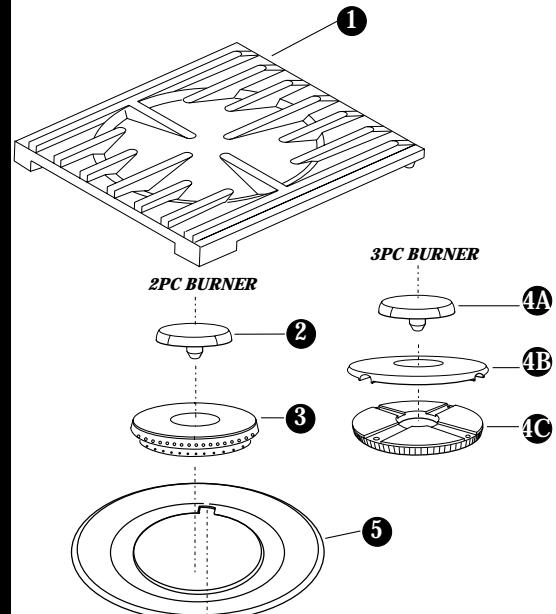
<u>ITEM #</u>	<u>PART #</u>	<u>DESCRIPTION</u>
1	90089	<i>RG 48 HIGH SHELF BACK SHEET</i>
	90089-01	<i>RG 36 HIGH SHELF BACK SHEET</i>
	90089-02	<i>RG 304 HIGH SHELF BACK SHEET</i>
2	90088	<i>RG 48 HIGH SHELF INSULATION RETAINER</i>
	90088-01	<i>RG 36 HIGH SHELF INSULATION RETAINER</i>
	90088-02	<i>RG 304 HIGH SHELF INSULATION RETAINER</i>
3	90041	<i>RG 48 HIGH SHELF / LOW BACK TOP</i>
	90041-01	<i>RG 36 HIGH SHELF / LOW BACK TOP</i>
	51147	<i>RG 304 HIGH SHELF / LOW BACK TOP-GCRG 304</i>
4	90240-01	<i>RG 48 HIGH SHELF WELD ASSY.</i>
	90240-02	<i>RG 36 HIGH SHELF WELD ASSY.</i>
	90240-03	<i>RG 304 HIGH SHELF WELD ASSY.</i>
5	90087	<i>RG48 HIGH SHELF FRONT SHEET</i>
	90087-01	<i>RG36 HIGH SHELF FRONT SHEET</i>
	90087-02	<i>RG304 HIGH SHELF FRONT SHEET</i>
6	90236	<i>RG48 HIGH SHELF BOTTOM ENCLOSURE</i>
	90236-01	<i>RG36 HIGH SHELF BOTTOM ENCLOSURE</i>
	90236-02	<i>RG304 HIGH SHELF BOTTOM ENCLOSURE</i>
7	90040	<i>RG 48 LOW BACK BACK SHEET</i>
	90040-01	<i>RG 36 LOW BACK BACK SHEET</i>
	90040-02	<i>RG 304 LOW BACK BACK SHEET</i>
8	90039	<i>RG 48 LOW BACK INSULATION RETAINER</i>
	90039-01	<i>RG 36 LOW BACK INSULATION RETAINER</i>
	90039-02	<i>RG 304 LOW BACK INSULATION RETAINER</i>
9	90038	<i>RG 48 LOW BACK FRONT SHEET</i>
	90038-01	<i>RG 36 LOW BACK FRONT SHEET</i>
	90038-02	<i>RG304 LOW BACK FRONT SHEET</i>
10	90245-01	<i>RG48 TOP ASSEMBLY</i>
	90245-02	<i>RG36 TOP ASSEMBLY</i>
	90245-03	<i>RG304 TOP ASSEMBLY</i>
11	90248-01	<i>RG 48 BACK SHEET</i>
	90248-02	<i>RG 36 BACK SHEET</i>
	90248-03	<i>RG 304 BACK SHEET</i>
12	90249-01	<i>RG 48 INSULATION RETAINER</i>
	90249-02	<i>RG 36 INSULATION RETAINER</i>
	90249-03	<i>RG 304 INSULATION RETAINER</i>
13	90236	<i>COOKTOP 48 HIGH SHELF BOTTOM ENCLOSURE</i>
	90236-01	<i>COOKTOP 36 HIGH SHELF BOTTOM ENCLOSURE</i>
14	90240-01	<i>COOKTOP 48 HIGH SHELF WELD ASSY.</i>
	90240-02	<i>COOKTOP 36 HIGH SHELF WELD ASSY.</i>
15	90371-01	<i>COOKTOP 48 TOP CAP</i>
	90371-02	<i>COOKTOP 36 TOP CAP</i>
16	90369-01	<i>COOKTOP 48 HIGH SHELF FRONT SHEET</i>
	90369-02	<i>COOKTOP 36 HIGH SHELF FRONT SHEET</i>
17	90370-01	<i>COOKTOP 48 HIGH SHELF BACK SHEET</i>
	90370-02	<i>COOKTOP 36 HIGH SHELF BACK SHEET</i>
18	30130-48(48'), 30130-36(36')	<i>LOW BACK TOP CAP</i>
19	30118-03(48'), 30118-02(36')	<i>LOW BACK BACK SHEET</i>
20	30128-03(48'), 30128-02(36')	<i>LOW BACK FRONT SHEET</i>
21	90058	<i>ISLAND TRIM - 48"</i>
	90052	<i>ISLAND TRIM - 36"</i>

OPEN TOP BURNER ASSEMBLY

ELECTRICAL SCHEMATIC:



***IT IS CRITICAL FOR PROPER PERFORMANCE THAT THE SWITCHES SUPPLYING POWER TO THE SPARK MODULE ARE PLUGGED INTO THE SAME NUMBER TERMINAL AS THE ELECTRODE SERVING THE BURNER IS PLUGGED INTO (e.g.- OPEN TOP SPARK IGNITER OUTPUT #1 MUST BE ON THE SAME BURNER SERVED BY THE OPEN TOP SWITCH PLUGGED INTO POWER INPUT # 1)**



582FIGOLeps

OPEN TOP BURNER ASSEMBLY

PARTS LIST:

ITEM #	PART #	DESCRIPTION
1	12112	TOP HALF GRATE
1A	15002-32	GRATE LEVELING SCREW
2	12131	SIMMER CAP
3	12130PC	BURNER PORT RING
4A	12104	SIMMER TUBE CAP
4B	12102	SIMMER BURNER CAP
4C	12101	SIMMER BURNER RING
5	12105	SIMMER BURNER BOWL
6	12093	ELECTRODE
7	12094	ELECTRODE SPRING CLIP
8	15001-09	BURNER BASE SCREWS
9	15020-29	VENTURI BOLT
10	14000	VENTURI GASKET
11	12113	MAIN VENTURI, REAR
12	12115	SIMMER VENTURI, REAR
13	15004-04	VENTURI NUT
14	13236	SPARK MODULE
15	12116	SIMMER VENTURI, FRONT
16	12114	MAIN VENTURI, FRONT
17	16006	TERMINAL BLOCK
18	15109	VALVE SCREW / PLUG / WASHER
19	16075	POWER CORD - RANGES
	16005	POWER CORD - COOKTOPS
20	13071	SPARK SWITCH / SIMMER, STD. BURNER
21	14006-PL	BEZEL
22	14125	SIMMER BURNER KNOB
23	14124	SIMMER BLOCK O-RING
24	13070	SIMMER BLOCK
	13005-80	SIMMER ORIFICE HOOD, LP GAS
	13005-80	SIMMER ORIFICE HOOD, NATURAL GAS
25	13005-50	ORIFICE HOOD, LP GAS
	13005-50	ORIFICE HOOD, NATURAL GAS
26	13069	SIMMER VALVE
27	12100	SIMMER BURNER BASE
28	18170	OVEN FEED ADAPTER
29	15002-02	SCREW
30	90129	BURNER HANGER
31	90085	GRATE SUPPORT (L)
32	90084	GRATE SUPPORT (R)
33	16131-01	ELECTRODE WIRE

LEAK / OPEN TOP TROUBLESHOOTING

PROBLEM AREA:

WHAT TO DO:

USEFUL NOTES:

Customer smells gas at all times

CHECK for LEAKS at:

- A) The two brass elbows coming from the 1/2" NPT pipe between the regulator and manifold
- B) Along the manifold at every nut/washer point and plug
- C) At all connection points between tubing and thermal valves at grill, griddle, and Small Oven (behind the front Kick Panel) locations.
- D) At the Dual Thermal Valve located in the back of the range behind the Griddle or Grill assembly. To access the Dual T-Valve, the Griddle or Grill assembly must be removed along with the rear service cover.

NOTE: If using a soap and water solution when checking for leaks, be careful not to get any water on Spark Switches, as doing so will cause a short in the switch.

Customer smells gas only when Open Top Burners, Large Oven, or Grill are in operation

CHECK for LEAKS at:

- A) The Thermal Valve and connections supplying the Large Oven at the front of the unit, behind the Kick Panel, with oven on
- B) The Thermal Valve and connections supplying the Grill, with Grill turned on
- C) O-Ring between the Simmer Block and Simmer Valve for all Open Top Burners with burners on

NOTE: It is important that the correct # wire be traced from the Spark Switch, to the Spark Module, to the Burner Electrode.

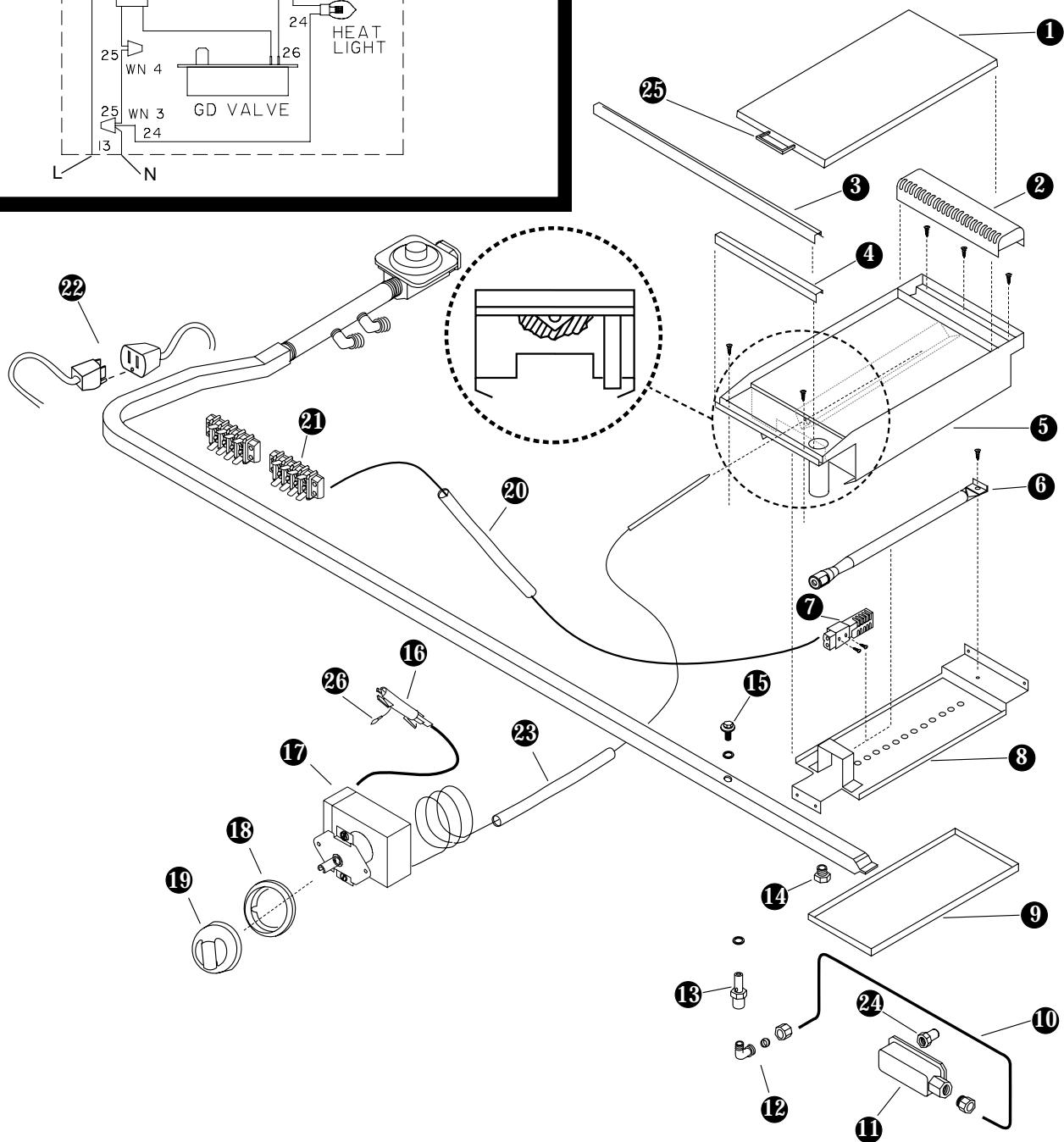
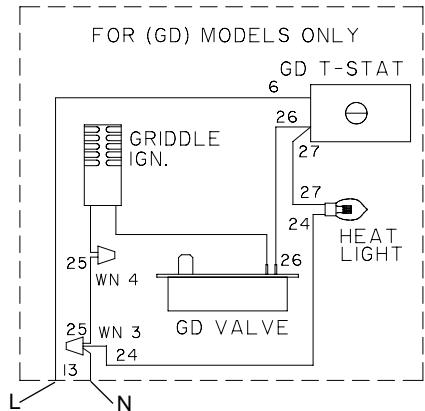
Open Top Burner Doesn't Light

 **Is the igniter sparking? The spark should be jumping to the brass burner ring.**

- A) Make sure that the lead to the electrode is secure, as well as the lead to the Spark Module and that there is power also.
- B) Spark Switches at control knobs should be checked for power to and coming out from (with knob in "lite" position. If there is power going to, yet not coming out the other side, replace spark switch
- C) See Open Top Burner Lighting and "Adjustable Low Setting" sections in the Installation Manual

GRIDDLE ASSEMBLY

ELECTRICAL SCHEMATIC:



GRIDDLE ASSEMBLY

PARTS LIST:

ITEM #	PART #	DESCRIPTION
1	90254	GRIDDLE COVER
2	90140	GRIDDLE FLUE COVER
3	90192-01	GRIDDLE / GRILL FRONT TRIM
4	90192-02	GRIDDLE FRONT TRIM
5	90133	GRIDDLE PLATE ASSEMBLY
6	12005-1	GRIDDLE BURNER
7	16009-1	IGNITER
8	90141	GRIDDLE BAFFLE
9	30313-3	DRIP PAN LINER
10	90045-01	GRIDDLE TUBING
11	13073	THERMAL VALVE
12	18017	ELBOW ASSEMBLY
13	18166	MANIFOLD ADAPTER
14	18165	PIPE PLUG
15	15109	VALVE SCREW / PLUG / WASHER
16	16046-1	INDICATOR LIGHT
17	13010-3	GRIDDLE THERMOSTAT
18	14006-PL	BEZEL
19	14129	GRIDDLE THERMOSTAT KNOB
20	16077	FIBERGLASS SLEEVE
21	16006	TERMINAL BLOCK
22	16075	POWER CORD-RANGES
	16005	POWER CORD-COOKTOPS
23	16077	FIBERGLASS SLEEVE
24	13005-48	ORIFICE HOOD-NATURAL GAS (#48 DMS) [ORIFICE PIN-LP GAS (#55 DMS)] (INTEGRAL TO THERMAL VA LVE)
25	14026	GRIDDLE COVER HANDLE
	15001-09	GRIDDLE COVER HANDLE SCREW (2)
26	16046-2	INDICATOR LIGHT LENS

GRIDDLE TROUBLESHOOTING

PROBLEM AREA:

WHAT TO DO:

USEFUL NOTES:

Griddle will not operate

CHECK **1) the Electrical / Gas Supply as outlined in the General Instruction section.**
2) Remove Griddle plate assembly (fastened by 2 screws in the front and 1 screw in the back, under the flue cover- Visually check for igniter breakage. If igniter is broken, remove / replace
3) Remove Valve Panel (see General instructions and note removal of "Red" screw behind control knob - not on all units)
4) 120 V supplied to Thermostat from the terminal block ?(live= black) If not, troubleshoot power supply lines, If YES,
5) Disconnect power, Remove wires off Thermostat & check for continuity between Thermostat terminals when Thermostat dial is rotated to the ON. If there is no continuity remove / replace Thermostat.
6) If Thermostat is OK, Remove the wires from the Thermal Valve and check for continuity between the two (2) terminals on the face of the valve. If none, remove / replace.
7) If the Thermal Valve is OK, Remove the wires from the Gridle Igniter and check the igniter leads for continuity. If none, remove / replace igniter.
8) If the Igniter is OK, Check the Neutral Return Wire for continuity to the neutral (white) wire of the power supply cord.

NOTE: Be careful not to damage the Capillary when removing the Griddle plate assembly

NOTE: Ensure at the supply source that the live and neutral wires are not reversed (If they are, this would not be covered under warranty)

Griddle still will not operate, (Electrically operational - Steps 1-8 OK)

1) Verify Gas supply to the unit. Turn the Gas supply OFF. Loosen tubing supplying gas from the manifold to the Thermal Valve at the Thermal Valve. Quickly turn manual valve On, then Off while an assistant listens closely for the sound of flowing gas at the loosened end of the connection. If gas is not flowing, check the tubing for blockage.

GRIDDLE TROUBLESHOOTING

PROBLEM AREA:

WHAT TO DO:

USEFUL NOTES:

(Cont'd)-Griddle still will not operate, (Electrically operational Steps 1-8 OK)

If dirt or other foreign matter is blocking gas flow, then the supply line should be disconnected and the line purged. This procedure is not covered under warranty.

2) If gas is present at the Manual Valve, and Electrical continuity of the valve exists per Step 6 above, remove and visually check the valve orifice for blockage. If none exists, remove / replace Thermal Valve

Low Flame / Heat from Griddle Burner

CHECK 1) Gas pressure and supply as outlined in the "General" section

2) Ensure the orifice hood is not tightened down onto the L.P. jet nested within the Thermal Valve

3) Adjust the air shutter closed until the flame is yellow then open slightly until the yellow disappears

GRIDDLE CALIBRATION

1) To calibrate the Griddle Thermostat, place a reliable griddle thermometer on the center of the griddle plate. Rotate the thermostat to 350°F. After 3 burner cycles, the griddle plate should have reached equilibrium.

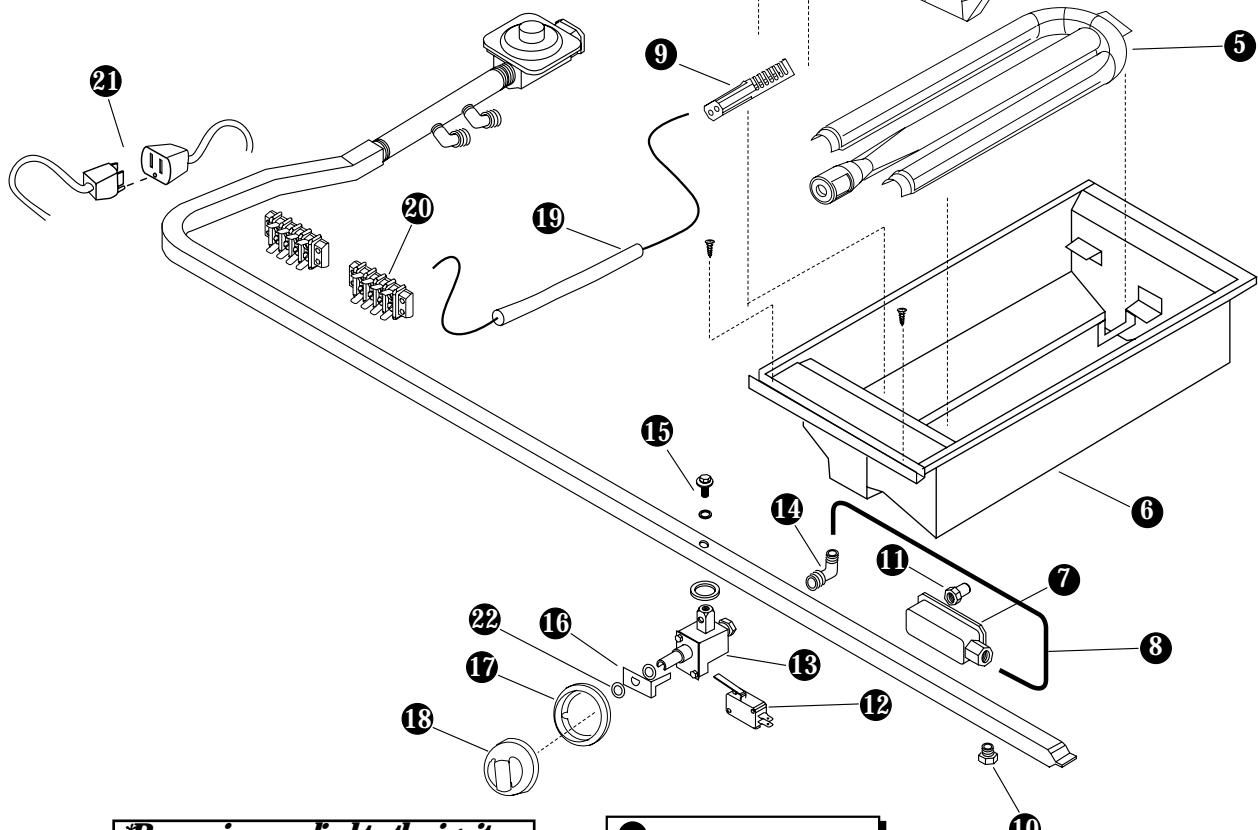
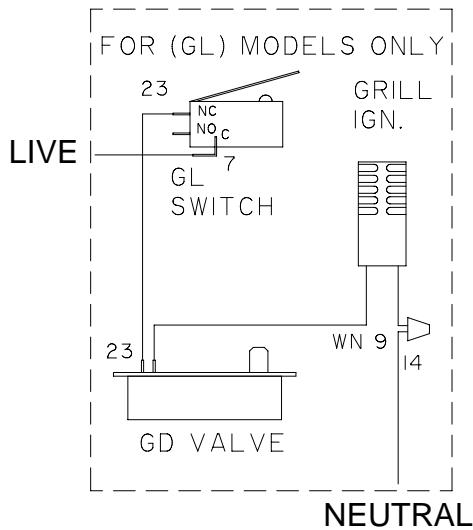
2) (You'll need a knob with a hole drilled through the center to allow a flat-tipped screwdriver to be inserted through it.) **With the knob in place, insert a thin blade, flat-tipped screwdriver through the knob and nest it into the small slotted screw in the thermostat (it may be necessary to clear the screw of a small amount of sealant)**

3) Note the temperature shown on the griddle thermometer, then, while holding the screw still with the screwdriver, rotate the knob to the thermometer temperature. DO NOT TURN THE CALIBRATION SCREW. Reset the temperature and check for accuracy Repeat if necessary.

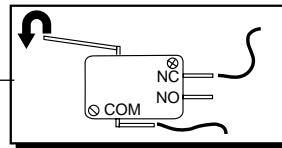
NOTE: Before calibrating the Thermostat, ensure that the griddle sensing bulb is placed within the small "V" tube welded directly to the bottom of the griddle plate, pushed about halfway back. The larger piece of angle iron is for flame diffusion, not for placement of the sensing bulb.

GRILL ASSEMBLY

ELECTRICAL SCHEMATIC:



**Power is supplied to the igniter & thermal valve through the "common" and 'NC' (normally closed) contacts of the switch*



GRILL ASSEMBLY

PARTS LIST:

ITEM #	PART #	DESCRIPTION
1	90253	GRILL COVER
2	90140	GRILL FRONT TRIM
3	12108	CAST IRON GRATE
4	90262	BRIQUETTE TRAY ASSEMBLY
5	90034	GRILL U-BURNER
6	90042	GRILL BOX ASSEMBLY
7	13073	THERMAL VALVE
8	90045-02	GRILL TUBING
9	16009-01	IGNITER
10	18165	PIPE PLUG
11	13005-48	ORIFICE HOOD-NAT. GAS (#48 DMS) ORIFICE PIN-L.P. GAS (#55 DMS) (INTEGRAL TO THERMAL VA LVE)
12	16001	MICROSWITCH
13	13068	SIMMER VALVE-STANDARD
14	18030	ELBOW
15	15109	BOLT / GASKET
16	90260	CAM - GRILL SWITCH
17	14006-PL	BEZEL
18	14130	GRILL KNOB
19	16077	FIBERGLASS SLEEVE
20	16006	TERMINAL BLOCK
21	16075	POWER CORD - RANGES
	16005	POWER CORD - COOKTOPS
22	150112	SPEED CLIP - CAM - GRILL SWITCH
23	14026	GRILL COVER HANDLE
	15001-09	GRILL COVER HANDLE SCREW (2)

GRILL TROUBLESHOOTING

PROBLEM AREA:

WHAT TO DO:

USEFUL NOTES:

Grill will not operate

CHECK

- 1) the Electrical / Gas Supply as outlined in the General Instruction section.**
- 2) Remove Grill racks and the radiant tray- visually check for igniter breakage**
- 3) Remove Valve Panel (see General instructions and note removal of "Red" screw behind control knob- not on all units)**
- 4) 120 V supplied to "C"(common) terminal of Valve Switch?**
- 5) Disconnect power, Remove wire from "NC"(normally closed) terminal & check for continuity between "C" and "NC" when valve is rotated to the "ON" position. If none is, switch positioned so that the tab on the valve stem activates the switch when the knob is in "OFF" (thus de-energizing to NC contact) ? Test the switch manually, if non-operational, remove / replace.**
- 6) If switch is OK, Remove the wires from the Thermal Valve and check for continuity between the two (2) terminals on the face of the valve. If none, remove / replace.**
- 7) If the Thermal Valve is OK, Remove the wires from the Grill Igniter and check the igniter leads for continuity. If none, remove / replace igniter.**
- 8) If the Igniter is OK, Check the Neutral Return Wire for continuity to the neutral (white) wire of the power supply cord.**

NOTE: -Ensure at the supply source that the live and neutral wires are not reversed (If they are, this would not be covered under warranty)

Grill still will not operate, (Electrically operational - Steps 1-8 OK)

- 1) Verify Gas supply to the unit, Loosen tubing supplying gas from the manual "on-off" valve to the Thermal Valve at the Thermal Valve. Quickly turn manual valve On, then Off and listen closely for the sound of flowing gas. If gas is not flowing, shut off gas supply, and check the tubing for blockage.**

GRILL TROUBLESHOOTING

PROBLEM AREA:

WHAT TO DO:

USEFUL NOTES:

(Cont'd)-Grill still will not operate,
(Electrically operational Steps 1-8 OK)

If dirt or other foreign matter is blocking gas flow, then the supply line should be disconnected and the line purged. This procedure is not covered under warranty.

2) If gas is present through the Manual Valve, to the Thermal Valve, and Electrical continuity of the valve exists per Step 6 above, remove and visually check the valve orifice for blockage. If none exists, remove / replace Thermal Valve

Low Flame / Heat from Grill Burner

CHECK 1) Gas pressure and supply as outlined in the "General" section.

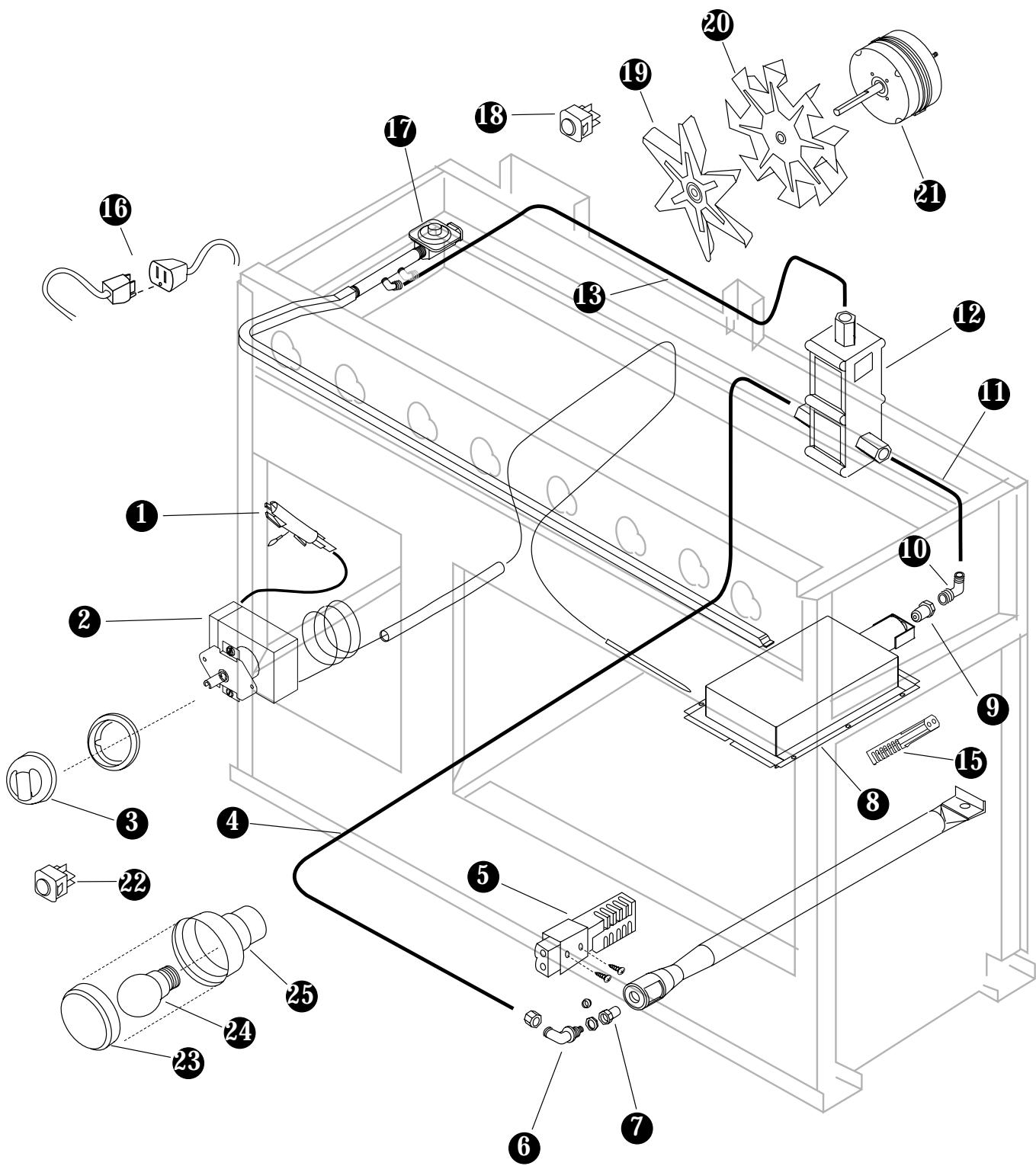
2) If natural gas, ensure the orifice hood is not tightened down onto the LP jet nested within the Thermal Valve.

3) Adjust the air shutter closed until the flame is yellow, then open slightly until the yellow disappears

Too much Heat given off by Grill Burner when in "LOW" position

1) Adjust center simmer screw per Installation Instructions. (This procedure is Installer related and not covered under warranty)

LARGE OVEN / BROILER



LARGE OVEN / BROILER

PARTS LIST:

ITEM #	PART #	DESCRIPTION
1	16051	OVEN LAMP ASSEMBLY
2	13051	OVEN / BROILER THERMOSTAT
3	14128	OVEN / BROILER KNOB
4	90045-03	DUAL VALVE TO BURNER TUBING
5	16009-1	OVEN BAKE BURNER IGNITER
6	18020-01	BRASS ELBOW
7	13005-38(Nat), -52(LP)	OVEN BURNER ORIFICE
8	51064	I/R BURNER ASSEMBLY
9	13005-47(Nat), -55(LP)	BROILER ORIFICE
10	18020-01	BRASS ELBOW
11	90045-04	DUAL VALVE TO I/R BURNER TUBING
12	13053	DUAL THERMAL GAS VALVE
13	90045-05	DUAL VALVE TO MANIFOLD TUBING
14	12023	OVEN BURNER
15	16009-02	I/R BURNER IGNITER
16	16075	POWER CORD - RANGES
	16005	POWER CORD - COOKTOPS
17	13003	L.P. / N.G. REGULATOR
18	16127	CONVECTION SWITCH
19	16056-R	CONVECTION BLADE, R/H
20	16053	MOTOR COOLING BLADE
21	16036-1, -2	CONVECTION MOTOR
22	16127	OVEN LIGHT SWITCH
23	16051-1	LAMP ASSEMBLY LENS
24	16051-3	LAMP ASSEMBLY BULB
25	16051-2	LAMP ASSEMBLY RECEPTACLE

LARGE OVEN / BROILER TROUBLESHOOTING

PROBLEM AREA:

WHAT TO DO:

USEFUL NOTES:

Large Oven Broiler
will not operate

CHECK 1) the Electrical/Gas Supply as outlined in the General Instruction section.
2) Visually check for igniter breakage. If igniter is broken, remove / replace
3) Remove Valve Panel (see General instructions and note removal of "Red" screw behind control knob - on some units)
4)  120 V supplied to Thermostat from the terminal block? (live = black) If not, troubleshoot power supply lines. If YES,
5) Disconnect power; Remove live supply wire from Thermostat & check for continuity between the live Thermostat terminal and the Broiler output terminal when Thermostat dial is rotated to the "Broil" position. If there is no continuity remove / replace Thermostat.
6) If Thermostat is OK, Remove the wires from the Broil side of the Thermal Valve and check for continuity between the two (2) terminals on the face of the valve. If none, remove / replace. [Access the Dual Thermal Valve by removing the top, central section of the cooktop (may be a Grill, Griddle, or Open Top Burner section, depending on the model) Next, remove the service access panel in the rear to expose the Thermal Valve]
7) If the Thermal Valve is OK, Remove the wires from the Broiler Igniter and check the igniter leads for continuity. If none, remove / replace igniter.
8) If the Igniter is OK, Check the Live (black) and Neutral (white) Return Wire for continuity to the neutral (white) wire of the power supply cord. If unit continues to not function, check all related wires for continuity. - (refer to the schematic)

NOTE: - Ensure at the supply source that the live and neutral wires are not reversed (If they are, this would not be covered under warranty)

Oven will not operate

CHECK 1) the Electrical/Gas Supply as outlined in the General Instruction section.
2) Visually check for igniter breakage. If igniter is broken, remove / replace

LARGE OVEN / BROILER TROUBLESHOOTING

PROBLEM AREA:

WHAT TO DO:

USEFUL NOTES:

(cont'd) Oven will not operate

3) Remove Valve Panel (see General instructions and note removal of 'Red' screw behind control knob)

4) 120 V supplied to Thermostat from the terminal block? (live = black) If not, troubleshoot power supply lines. If YES,

5) Disconnect power; Remove live supply wire from Thermostat & check for continuity between the live Thermostat terminal and the Bake output terminal when Thermostat dial is rotated to the 'Bake' position. If there is no continuity remove / replace Thermostat.

6) If Thermostat is OK, Remove the wires from the Bake side of the Thermal Valve and check for continuity between the two (2) terminals on the face of the valve. If none, remove / replace. [Access the Dual Thermal Valve by removing the top, central section of the cooktop (maybe a Grill, Griddle, or Open Top Burner section, depending on the model) Next, remove the service access panel in the rear to expose the Thermal Valve]

7) If the Thermal Valve is OK, Remove the wires from the Oven Burner Igniter and check the igniter leads for continuity. If none, remove / replace igniter.

8) If the Igniter is OK, Check the Live (black) and Neutral (white) Return Wire for continuity to the neutral (white) wire of the power supply cord. If Oven continues to not function, check all related wires for continuity. - (refer to the schematic)

NOTE: -Ensure at the supply source that the live and neutral wires are not reversed
(If they are, this would not be covered under warranty)

Oven / or Broiler still will not operate,
(Electrically operational - Steps 1-8 OK)

1) Verify Gas supply to the unit. Turn the Gas supply OFF. Loosen tubing supplying gas from the manifold to the Dual Thermal Valve at the Thermal Valve. Quickly turn manual valve On, then Off while an assistant listens closely for the sound of flowing gas at the loosened end of the connections.

LARGE OVEN / BROILER TROUBLESHOOTING

PROBLEM AREA:

WHAT TO DO:

USEFUL NOTES:

(cont'd) Oven / or Broiler still will not operate, (Electrically operational Steps 1-8 OK)

If gas is not flowing, Remove Gas Line Tubing and check for blockage. If dirt or other foreign matter is blocking gas flow then the supply line should be disconnected and the line purged. This procedure is not covered under warranty.

2) If gas is present at the Thermal Valve, and Electrical continuity of the valve exists per Step 6, remove and visually check the valve orifice (at the Oven Burner or at rear of the Broiler, depending on whether the Oven or Broiler is being checked) for blockage. If none exists, remove / replace Thermal Valve

Low Flame / Heat from Oven Burner

CHECK 1) Gas pressure and supply as outlined in the "General" section.

2) Ensure the orifice hood being used is correct for the type of gas supplied. See Chart, Page 2

3) Adjust the Oven Burner air shutter closed until the flame is yellow then open slightly until the yellow disappears

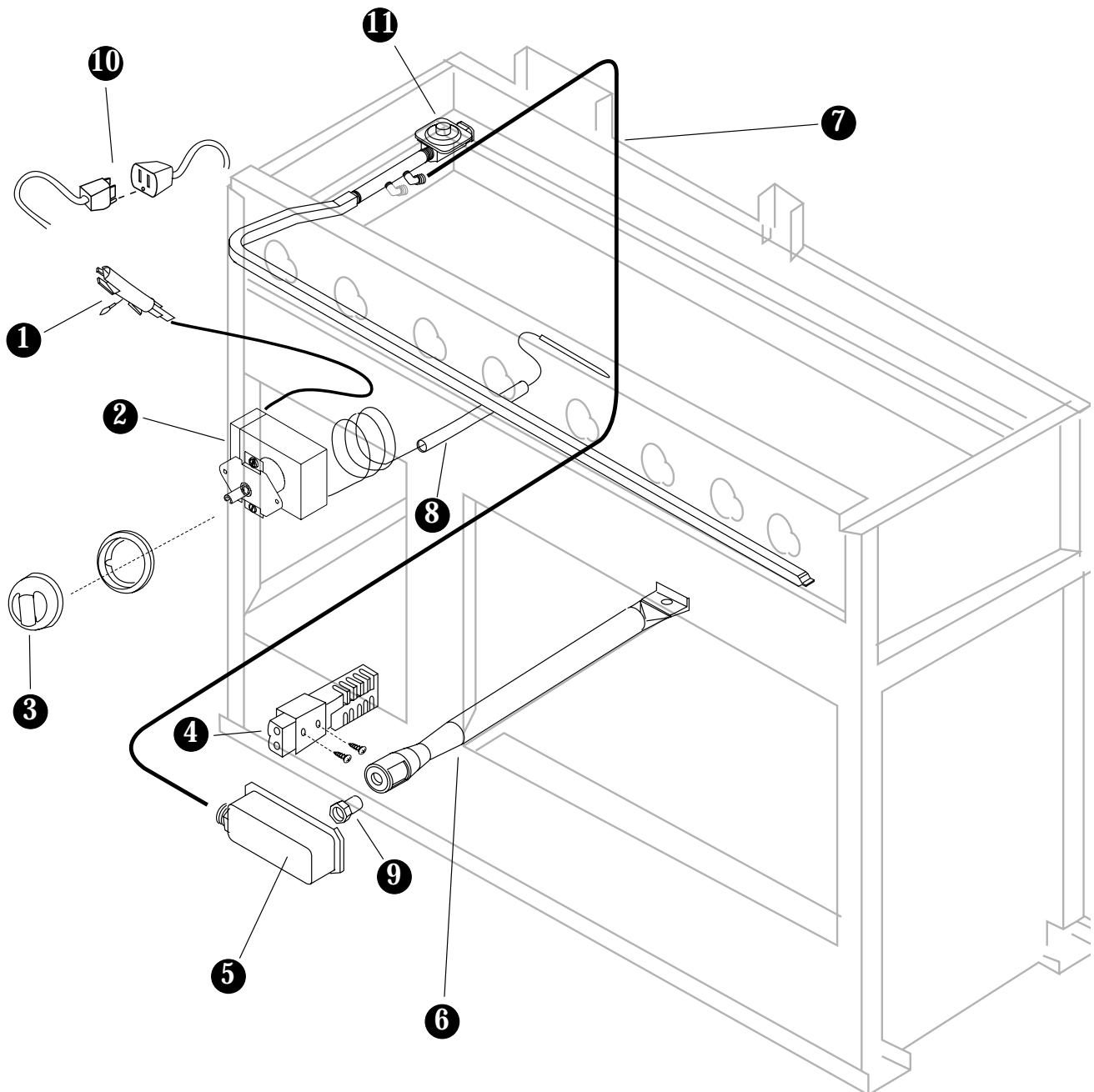
OVEN CALIBRATION

1) To calibrate the Oven Thermostat, place a reliable oven thermometer on the Oven. Rotate the thermostat to 350°F. After 3 burner cycles, the oven should have reached equilibrium.

2) (You'll need a knob with a hole drilled through the center to allow a flat-tipped screwdriver to be inserted through it) With the knob in place, insert a thin blade, flat-tipped screwdriver through the knob and nest it into the small slotted screw in the thermostat (it may be necessary to clear the screw of a small amount of sealant)

3) Note the temperature shown on the oven thermometer, then, while holding the screw still with the screwdriver, rotate the knob to the thermometer temperature. DO NOT TURN THE CALIBRATION SCREW. Reset the temperature and check for accuracy. Repeat if necessary.

SMALL OVEN



SMALL OVEN

PARTS LIST:

ITEM #	PART #	DESCRIPTION
1	16051	OVEN LAMP ASSEMBLY
2	16010-03	THERMOSTAT
3	14129	OVEN THERMOSTAT KNOB
4	16009-01	SMALL IGNITER
5	13073	THERMAL VALVE
6	12023	OVEN BURNER
7	90045-06	GAS LINE TUBING
8	16077	FIBERGLASS SLEEVE
9	13005-48	ORIFICE HOOD -NATURAL GAS ORIFICE PIN -LP GAS (#55 DMS) (INTEGRAL TO THERMAL VALVE)
10	16075	POWER CORD - RANGES
	16005	POWER CORD - COOKTOPS
11	13003	GAS REGULATOR, (used on all RG 48, 36, 304, Cooktop 48, 36 Models)

SMALL OVEN TROUBLESHOOTING

PROBLEM AREA:

WHAT TO DO:

USEFUL NOTES:

Small Oven will not operate

CHECK 1) the Electrical/Gas Supply as outlined in the General Instruction section
2) Remove KickPanel assembly (fastened by 2 screws in the front, just below each of the oven doors). Remove the oven rack supports and the two front lower oven rack brackets. Once the KickPanel and two brackets have been removed, pull out the bottom tray in the Small Oven to access the igniter. - Visually check for igniter breakage. If igniter is broken, remove / replace
3) Remove Valve Panel (see General instructions and note removal of "Red" screw behind control knob- on some units)
 4) 120 V supplied to Thermostat from the terminal block? (live= black) If not, troubleshoot power supply lines. If YES,
5) Disconnect power, Remove wires off Thermostat & check for continuity between Thermostat terminals when Thermostat dial is rotated to the ON. If there is no continuity remove / replace Thermostat.
6) If Thermostat is OK, Remove the wires from the Thermal Valve and check for continuity between the two (2) terminals on the face of the valve. If none, remove / replace.
7) If the Thermal Valve is OK, Remove the wires from the Small Oven Igniter and check the igniter leads for continuity. If none, remove / replace igniter.
8) If the Igniter is OK, Check the Neutral Return Wire for continuity to the neutral (white) wire of the power supply cord

NOTE: -Ensure at the supply source that the live and neutral wires are not reversed
(If they are, this would not be covered under warranty)

Small Oven still will not operate,
(Electrically operational - Steps 1-8 OK)

1) Verify Gas supply to the unit. Turn the Gas supply OFF. Loosen tubing supplying gas from the manifold to the Thermal Valve at the Thermal Valve. Quickly turn manual valve On, then Off while an assistant listens closely for the sound of flowing gas at the loosened end of the connection.

SMALL OVEN TROUBLESHOOTING

PROBLEM AREA:

WHAT TO DO:

USEFUL NOTES:

(Cont'd)-Small Oven still will not operate, (Electrically operational Steps 1-8 OK)

If gas is not flowing, check the tubing for blockage. If dirt or other foreign matter is blocking gas flow, then the supply line should be disconnected and the line purged. This procedure is not covered under warranty.

2) If gas is present at the Thermal Valve, and Electrical continuity of the valve exists per Step 6 above, remove and visually check the Thermal valve orifice for blockage.

Low Flame / Heat from Small Oven Burner

CHECK 1) Gas pressure and supply as outlined in the "General" section.

2) Ensure the orifice hood is not tightened down onto the LP jet nested within the Thermal Valve. See chart, Page 3

3) Adjust the air shutter closed until the flame is yellow, then open slightly until the yellow disappears

OVEN CALIBRATION

1) To calibrate the Oven Thermostat, place a reliable oven thermometer on the Oven. Rotate the thermostat to 350°F. After 3 burner cycles, the oven should have reached equilibrium.

2) (You'll need a knob with a hole drilled through the center to allow a flat-tipped screwdriver to be inserted through it) With the knob in place, insert a thin blade, flat-tipped screwdriver through the knob and nest it into the small slotted screw in the thermostat (it may be necessary to clear the screw of a small amount of sealant)

3) Note the temperature shown on the oven thermometer, then, while holding the screw still with the screwdriver, rotate the knob to the thermometer temperature. **DO NOT TURN THE CALIBRATION SCREW.** Reset the temperature and check for accuracy. Repeat if necessary